

## ABSTRACT

[Problems] To provide a method for controlling hydrogen sulfide odor generating in a treatment of a protein

5 material at a high temperature under elevated pressure.

Particularly, to provide a method for controlling hydrogen sulfide odor generating in the production of a food material having a fibrous texture by a treatment with an extruder at a high temperature under elevated pressure.

10 Also, to provide a food material having controlled hydrogen sulfide odor which is obtained by treating a protein material at a high temperature under elevated pressure.

[Means for Solving Problems] In the production of a food material obtainable by treating a protein material at a

15 high temperature under elevated pressure, hydrogen sulfide odor is controlled by adding an ascorbic acid analog, preferably ascorbic acid, isoascorbic acid, dihydroascorbic acid or a salt thereof. This is appropriate for producing a food material wherein the treatment at a high temperature

20 under elevated pressure is a treatment with an extruder, and is suitable for producing a food material having a fibrous texture. Also, a fish or shellfish material is favorable as the protein material.